

Pszenicznik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (58.8%)	85 %	4
Grain	Pilzneński	1.2 kg (23.5%)	81 %	4
Grain	Viking Pale Ale malt	0.2 kg (3.9%)	80 %	5
Grain	Strzegom Karmel 30	0.7 kg (13.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	50 min	4 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	500 ml	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- franekca.pl.tl
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